

Abbaye Belgian Ale Yeast

Saccharomyces Cerevisiae

ABBAYE BELGIAN ALE YEAST

NATURAL KOSHER (500G) GMO FREE

Commercial and Technical Inquiries: BREWING@LALLEMAND.COM



Origin

Abbaye is an ale yeast of Belgian origin selected for its ability to produce great Belgian style beers including high gravity beers such as Dubbel, Trippel and Quads. The propagation and drying processes have been specifically designed to deliver high quality beer yeast that can be used simply and reliably to help produce ales of the finest quality. No colours, preservatives or other unnatural substances have been used in its preparation. The yeast is produced in ISO 9001-certified plants.

Microbiological Properties

- Classified as *Saccharomyces cerevisiae*.
- A top fermenting yeast.
- The typical analysis of active dry strain:

Percent solids	93%–95%
Living yeast cells	$\geq 5 \times 10^9$ per gram of dry yeast
Wild yeast	< 1 per 10^6 yeast cells (Lysine method)*
Bacteria	< 1 per 10^6 yeast cells*
- Finished product is released to the market only after passing a rigorous series of tests.

*According to ASBC and EBC methods of analysis.

Brewing Properties

- Fermentation can be completed in 4 days above 17°C (63°F).
- Medium to high attenuation and high alcohol tolerance.
- Fermentation rate, fermentation time and degree of attenuation depend on inoculation density, yeast handling, fermentation temperature and nutritional quality of wort.
- Low flocculation rate; settling can be promoted by cooling and by using fining agents and isinglass.
- Complex aroma and flavors may include peppery, fruity, banana, clovy, alcoholic, sweet and fruity. Does not display undesirable odors when properly handled.

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Usage

- Use 50-100 g of active dry yeast to inoculate 100 litres of wort. Brewer may experiment with pitching rate to achieve a desired beer style or to suit processing conditions.
- Sprinkle yeast on surface of 10 times its weight of clean sterilized (boiled) tap water at 30-35°C (86-92°F). Do not use wort, or distilled or reverse osmosis water, as loss in viability may result. GENTLY break any clumps to ensure that all yeast is in contact with rehydration medium. DO NOT STIR. Leave undisturbed for 15 minutes then suspend yeast completely and leave it for 5 more minutes at 30-35°C (86-92°F). Then adjust temperature to wort and inoculate without delay.
- Temperate by blending portions of wort at 5-minute intervals, below 10°C (50°F) at a time. Do not allow temperation to be carried out by natural heat loss as this will take too long and could result in loss of viability or vitality.
- Temperature shock, at greater than 10°C (50°F), will cause formation of petite mutants, leading to long or incomplete fermentation and possible formation of undesirable flavours.
- Abbaye Yeast has been conditioned to survive rehydration, and contains an adequate reservoir of carbohydrates and unsaturated fatty acids to achieve active growth. It is not necessary to aerate wort.

Storage

- All active dry yeast should be stored dry below 10°C (50°F). Packaging should remain intact.
- Yeast will rapidly lose activity after exposure to air. Do not use packs that have lost vacuum.
- Open packs can be resealed under vacuum for preservation up to expiry date. Alternatively, the yeast can be placed in a plastic bag with a zipper, without air and stored in the freezer for one week or in the fridge for 3 days.
- Do not use yeast after expiry date printed on pack.

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